

A - L A – C A R T E M E N U

A-La-Carte items are served with coffee/tea and a glass of juice

OMELETS & EGGS HEALTHY WEALTHY ♥ 11 2 egg whites | spinach | mushroom | tomato | herbs TWO EGGS ANY STYLE 9 Sunny-side-up or scrambled | breakfast potato ASPARAGUS OMELET WITH GOAT CHEESE ♥ 13 Egg white | scallion | fresh asparagus | goat cheese **WESTERN OMELET** 12 2 eggs | onions | ham | bell-pepper | mushroom ADD Cheese, extra egg, bacon or extra sausage 3 SPECIALS **BREAKFAST WRAP** 12 Tortilla | scrambled egg | chorizo | crispy lettuce cannellini beans | cheddar cheese | tomato **SMOKED SALMON** 15 Bagel | smoked salmon | cream cheese | capers boiled egg | crispy lettuce | tomato | onion ARUBAN BREAKFAST 15 2 eggs any style | bacon or turkey link sausage pastechi | almond cheese praline SPINACH BENEDICT 13 Sautéed spinach | ham | poached egg | English muffin hollandaise sauce Above mentioned items come with a choice of fresh bread or toast SWEETS & FRUITS FRUIT SMOOTHIES • 7.50 See our table top menu for featured recipes CARIBBEAN FRUIT PLATTER ♥ 9 Pineapple | melon | water melon | orange | grapes BANANA CHOCOLATE WAFFLE Fresh sliced banana | melted chocolate drops | berries cinnamon powder sugar | whipped cream VEGAN DELIGHTS **COCONUT FRENCH TOAST** 10 Coconut flaked toast | sliced fruits | pineapple salsa **VEGAN BREAKFAST PLATTER** 8 Tofu scramble | tempeh bacon | fruit salad breakfast potatoes **AVOCADO TOAST** 8 Fresh sliced avocado | toasted wheat bread topped with sautéed herb mushroom HOMEMADE CHIA PUDDING ♥ 9 Coconut milk | organic chia seeds | brown sugar fresh berries | homemade granola | cinnamon **OATMEAL** 8

Topped with homemade granola | agave syrup

and sliced almonds

Ike Cohen — hotelier, entrepreneur, entertainer.

The great man from the Netherlands who envisioned Aruba as a prime tourist destination before the larger world discovered the island's beauty is the inspiration behind lke's Bistro.

Always reading cookbooks and consulting with chefs from around the world, lke sought to share the best of the world with his adopted home country - Aruba. To lke, a joyful atmosphere was second only to world-class taste.

BREAKFAST BUFFET

Freshly sliced tropical fruits: pineapple | honeydew watermelon | papaya | cantaloupe | orange | grapefruit Whole fruits: banana | apple | orange | kiwi

Active Omelet & Waffle Station

Home-made Granola Recipe: Bob's Red Mill rolled oats sliced almonds | sunflower seeds | coconut flakes honey | vanilla | vegetable oil | brown sugar

100% organic muesli - Zonnatura | cornflakes 100% organic steel cut oatmeal - Bob's Red Mill

Display of homemade sweets & pastries by Joyce

Greek yogurt - nonfat - Chobani | nonfat natural yogurt fruit yogurt | cottage cheese | skimmed milk

Cereal condiments: dried papaya | mango | pineapple apricot | raisins | walnuts | almonds | brown sugar 54% dark chocolate callets from Belgium – Callebut

Freshly baked whole wheat | 10-seed bread | white bread croissants | bagels | Danish | English muffin

Cold station: Dutch Gouda cheese | cumin cheese | ham smoked salmon | turkey | salami | special of the week

Hot station: scrambled eggs | bacon | turkey sausage | red skin breakfast potatoes | grilled vegetables |

French toast or pancake of the day

Pico de Gallo | Pico de Papaya – local spicy sauces French toast or pancake of the day |

Freshly brewed coffee | flavored tea | herbal tea

100% Florida squeezed orange & ruby grapefruit juice | tomato | pineapple | cranberry | apple juice

18.50

Products and brands listed are subject to availability and seasonality

Our prices are in US Dollars I 15% service charge and 6% government taxes will be added to your bill. The service charge is distributed amongst the staff on a point basis & becomes part of the server's monthly salary.

Additional gratuities are always appreciated!

LOW CALORIE | LOW FAT | LOW CHOLESTEROL | All dishes are prepared with olive oil or vegetable oil

Please let your waiter know if you have any allergies and/ or dietary restrictions.

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore, we cannot guarantee that any dishes or drinks will be free from trace ingredients.